

LOCANDA VERDE

Crastini

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Fava Bean <i>prosciutto, pecorino di fossa</i> 24	Sardinian Sheep's Milk Ricotta <i>sea salt, oregano</i> 25	Tuscan Liver Mousse <i>vincotto</i> 18	Eggplant Calabrese <i>basil pesto</i> 21
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ANTIPASTI

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Gabagool & Grana	22
Focaccia Napoletana <i>tomato, fior di latte, sicilian oregano</i>	15
Carpaccio of Beets <i>gorgonzola, clementine, pistachio</i>	24
The Green Caesar <i>anchovy crouton crumble</i>	25
Insalata D'Andrea <i>arugula, apple, almond, asiago</i>	26
Big Eye Tuna <i>caperberry tonnato</i>	30
Steak Tartare Piedmontese <i>wagyu beef, hazelnut, black truffles</i>	35
Fritto Misto <i>lemon from ravello</i>	28
Lamb Meatball Sliders <i>caprino, cucumber pickles</i>	16

PRIMI

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Spring Pea Cappelletti <i>alla romana</i>	35
Tagliatelle <i>asparagus, egg yolk, pecorino</i>	34
Fusilli Giganti <i>basil pesto, stracciatella, pine nuts</i>	32
Spaghetti con Acciughe <i>anchovy butter, savory bread crumbs</i>	30
Pappardelle <i>lamb bolognese, ricotta & mint</i>	35
My Grandmother's Ravioli	34

SECONDI

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Crispy Eggplant Hero <i>tomato, stracciatella, calabrian aioli</i>	26
Porchetta Sandwich <i>sharp provolone, harissa, balsamic onions</i>	28
Wild King Salmon <i>heirloom potato, lemon piccata sauce</i>	49
Grilled Ligurian Tuna Antipasto Salad	36
AC's Fire-Roasted Garlic Chicken	42
Prime NY Strip Steak <i>sicilian trapanese, salsa verde</i>	72

CONTORNI

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Broccolini <i>overnight garlic & peperoncini</i>	18
Frico Potatoes <i>smashed, crisped, & herbed</i>	17
Baby Carrots <i>sicilian pistachio</i>	18

Chef & Owner Andrew Carmellini

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.